

March 28, 2025

Sent via email & USPS

Klassen Custom Butchering, LLC
Establishment 2416
134 County Road 320
Seminole, TX 79360
kcbutchering@gmail.com
(423) 955-0767

Attention: Mr. Franz Klassen, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

This letter serves as official notification by the Food Safety and Inspection Service (FSIS) of its decision to place the March 24, 2025, suspension action in abeyance at Klassen Custom Butchering, LLC, Establishment 2416, 132 CR 320, Seminole, Texas 79360. Dr. Samuel Dragoi, Deputy District Manager, verbally notified you of this decision on March 28, 2025.

On March 24, 2025, Dr. Gary Davis, Deputy District Manager, notified you verbally that FSIS was, effectively immediately, taking action to withhold the marks of inspection and suspend inspection services for your Slaughter Hazard Analysis and Critical Control Point (HACCP) processes, in accordance with the Rules of Practice, Title 9 Code of the Federal Regulations (CFR), Part 500.3(b). A written Notice of Suspension (NOS) was provided to you on March 25, 2025.

On March 25, 2025, and March 27, 2025, FSIS received your responses to the NOS, which identified the corrective and preventative actions Klassen Custom Butchering has taken or will take to ensure compliance with applicable statutory and regulatory requirements. After careful review of the proffered corrective actions, FSIS is placing the suspension action in abeyance.

During this abeyance, FSIS will conduct inspection and verification activities, as described in the enclosed Verification Plan (VP). The VP is designed to assist FSIS inspection personnel in verifying that Klassen Custom Butchering, LLC has fully implemented the proposed corrective actions and demonstrated their effectiveness in ensuring continued statutory and regulatory compliance. FSIS will verify each corrective and preventive action, including whether Klassen Custom Butchering, LLC meets any deadlines associated with its proposed actions.

Note: Any changes to your proposed and accepted corrective actions dated March 27, 2025, must be submitted in writing to the District Manager for prior approval.

Please be advised that failure to effectively execute the conditions of this abeyance action or additional noncompliance with the requirements of the Federal Meat Inspection Act (FMIA), 21

Food Safety and Inspection Service
Office of Field Operations
Dallas District Office
1100 Commerce Street, Room 516
Dallas, TX 75242
Voice 214-767-9116 Fax 844-622-0080
An Equal Opportunity Provider and Employer

Mr. Franz Klassen, Owner
Klassen Custom Butchering, LLC, Est. 2416

Notice of Suspension Held in Abeyance
March 28, 2025

United States Code (USC) Section 601 (*et seq.*), the Poultry Products Inspection Act (PPIA), 21 USC 451 (*et seq.*), or the Egg Products Inspection Act (EPIA), 21 USC 1031 (*et seq.*), and the regulations promulgated thereunder may result in further enforcement action by FSIS, including withholding the marks of inspection or suspending inspection services at Klassen Custom Butchering, LLC or other appropriate action.

If you have any questions, please contact (b) (6) District Veterinary Medical Specialist (DVMS), via telephone at (b) (6) or via electronic mail at (b) (6)@usda.gov. Additionally, you may contact Dr. Kinsey Naylor-Byles, DDM, in the Dallas District Office at (b) (6) via electronic mail at kinsey.naylorbyles@usda.gov, or by fax at 844-622-0080.

Sincerely,

(b) (6)

Jennifer Beasley-McKean, DVM
District Manager

cc: Mr. Robert Bane, EARO
Mr. Shaun Smith, OIEA Regional Director
Dr. Gary Davis, DDM
Dr. Samuel Dragoi, DDM
Dr. Kinsey Naylor-Byles, DDM
(b) (6) FLS
(b) (6) DVMS
Inspector in Charge, Est. 2416
FO/Quarterly Reports

VERIFICATION PLAN
Klassen Custom Butchering, LLC
Establishment 2416
March 28, 2025

On March 24, 2025, Klassen Custom Butchering, Establishment 2416, Seminole, Texas, was issued a Notice of Suspension (NOS) for an egregious incident of inhumane handling. This verification plan is designed to verify the corrective actions and preventive measures listed in the establishment's responses submitted on March 25, 2025, and March 27, 2025, are effectively implemented.

Livestock Humane Handling

9 CFR 313.15(a)(1), 9 CFR 313.15(a)(3), 9 CFR 313.15(b)(2)(i), 9 CFR 313.16(a)(1), and 9 CFR 320.1(a)

Verify once

Verify that all employees involved in stunning undergo retraining on proper stunning procedures to ensure unconsciousness.

Verify training is documented on the Humane Handling and Slaughter Training Log.

Verify that the establishment has included in its written Humane Handling and Slaughter Plan and on the Effective Stun & Sensibility Log the statement, *If the 1st stun attempt was ineffective, immediate corrective action to be carried out by a higher caliber gun.*

Verify on each day of Slaughter for the next 90 days and/or until closure of the NOS

Verify that only a listed, stun-trained employee performs the stunning.

Verify that a firearm of high caliber is readily available for use if first stun attempt with a captive bolt device is ineffective.

Verify that an effective stun and sensibility check is performed on each animal and the results are documented on the Effective Stun & Sensibility Log.

Verify each week of slaughter

Verify that all devices in the facility used for stunning are cleaned weekly and the results are documented on the Stun Device Maintenance Log.